

Please amend the application filed on even date herewith prior to proceeding with its examination.

IN THE CLAIMS

1-20. (Cancelled)

21. (New) A particulate composition comprising controlled release particles wherein discrete elements of flavouring-containing fat are dispersed in a gelatine matrix, said particles containing:

5        0.1-40 wt% of flavouring;

10-70 wt%, of gelatine;

0.1-75 wt% of fat selected from triglycerides, sucrose polyesters of fatty acids and combinations thereof, the fat having a melting point of at least 35°C;

10        0.1-10 wt% of film forming carbohydrate selected from the group consisting of gums, modified starches, cellulose derivatives and mixtures thereof; and

15        1-30 wt% of carbohydrate plugging material selected from the group consisting of mono-, di- and trisaccharides and mixtures thereof; and

said particles having a volume weighted average diameter of 50 – 1500 µm.

15        22. (New) Composition according to claim 21, wherein at least 90 % of the flavouring is dissolved or dispersed homogeneously in the discrete fat elements.

20        23. (New) Composition according to claim 21, wherein the carbohydrate plugging material is selected from the group of glucose, fructose, maltose, sucrose, raffinose, xylitol, sorbitol and mixtures thereof.

24. (New) Composition according to claim 21, wherein the gelatine has a bloom value of 10-300.

25        25. (New) Composition according to claim 21, wherein the fat has a melting point of at least 38°C.

26. (New) Composition according to claim 21, wherein the flavouring is selected from the group consisting of menthol flavouring, mint flavouring, eucalyptus flavouring and mixtures thereof.
- 5     27. (New) Composition according to claim 21, wherein the composition comprises at least 50 wt% of the controlled release particles.
- 10    28. (New) Composition according to claim 21, wherein the flavouring and fat contained within the controlled release particles are present as discrete elements that are entrapped within a matrix containing the gelatine.
- 15    29. (New) Composition according to claim 21, wherein the combination of flavouring, gelatine, fat, film forming carbohydrate and plugging material constitutes at least 70 wt% of the particulate composition.
- 20    30. (New) Composition according to claim 21, wherein the controlled release particles are obtainable by extrusion or spray drying of a solution or dispersion comprising flavouring, gelatine, fat, film forming carbohydrate, plugging material and a solvent or by fluidized bed coating of core particles with said solution or dispersion.
- 25    31. (New) Composition according to claim 21, wherein the controlled release particles comprise an outer coating layer containing at least 50 wt% of a hydrocolloid selected from the group consisting of polysaccharides, zein, shellac, cellulose derivatives and combinations thereof.
- 30    32. (New) Composition according to claim 21, wherein:  
           $((\text{Bloom number}/150)+(\text{wt\% gelatine}/30)) * (\text{wt\% fat}/10) \geq 1$
33. (New) Composition according to claim 21, wherein:  
           $((\text{Bloom number}/150)+(\text{wt\% gelatine}/30)) * (\text{wt\% fat}/10) \leq 1$
- 35    34. (New) Flavour delivery system, comprising 5-70 wt% of a composition according to claim 22 and 5-70 wt% of a composition consisting of a carbohydrate plugging material selected from the group consisting of glucose, fructose, maltose, sucrose, raffinose, xylitol, sorbitol and mixtures thereof.

35. (New) Flavour delivery system, comprising 5-70 wt% of a composition according to claim 22 and 5-70 wt% of liquid flavour.

36. (New) Use of a particulate composition according to claim 21 or of a flavour 5 delivery system wherein the gelatine has a bloom value of 10-300 or the fat has a melting point of at least 38°C for imparting controlled flavour release characteristics to chewing gum or toothpaste.

37. (New) Chewing gum or toothpaste comprising 0.01-6 wt% of a particulate 10 composition according to claim 21 or of a flavour delivery system wherein the gelatine has a bloom value of 10-300 or the fat has a melting point of at least 38°C.